Charlotte E. Phelps.
Hadley. May 24th. 1842.

Pine Grove.

Cakes.

Sponge Cake.

Twelve eggs.
Ten ounces of sifted flour, dried near the fire.
A pound of loaf-sugar, powdered and sifted.
Twelve drops of essence of lemon.
One grated nutmeg.
A tea-spoonful of powdered cinamon & mace mixed.

Beat the eggs as light as possible. Beat the sugar by degrees, into the eggs. Beat very hard, and continue to beat some time after the sugar is all in. No sort of sugar but loaf will make light sponge cake.

Stir in gradually, the spice and essence of lemon. Then by degrees put in the flower a little at a time, stirring round the mixture with a knife slowly. It must be done lightly, gently, so that the top of the mixture is

covered with bubbles. As soon as the flour is all in, put it into the oven, as setting will injure it.

Put it into small tin pans, well buttered or in one large one. The thinner the pans, the better for sponge cake. Fill the small tins about half full. Before setting into the oven grate loaf sugar over the top of each.

Sponge cake requires a very quick oven, particularly at the bottom. When taken out of the tins, the cakes should be set on a sieve to cool. If baked in one large loaf, it should be iced. A large cake of twelve eggs, should be baked at least an hour in a quick oven.

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Maccaroons.

Half a pound of shelled sweet almonds.
A quarter of a pound of shelled bitter almonds.
The whites of three eggs.
Twenty-four large tea-spoonfuls of powdered loaf sugar.
A tea-spoonful of rose water. A large tea-spoonful

of mixed spice, nutmeg, mace, & cinnamon.

Blanch & pound your almonds, beat them very smooth, & mix the sweet & bitter together; do them if you can the day before you make the maccaroons. Pound & sift your spice. Beat your eggs till they stand alone; add to them very gradually, the powdered sugar, a spoonful at a time, beat it very hard, & put in by degrees the rose water & spice. Then stir in gradually the almonds. The mixture must be like a soft dough; if too thick, it will be heavy, if too thin, it will run out of shape. When it is all mixed & stirred, put some flour in the palm of your hand, & taking up a lump of the mixture with a knife, roll it on your hand with the flour into a small round ball. have ready an iron or tin pan buttered, & lay the maccaroons in it, as you make them up. Place them about two inches apart, in case of their spread

ing. Bake them about eight or ten minutes in a moderate oven; they should be of a pale brownish color. They should rise high in the middle and crack on the surface.—

" " " "

Kisses.

One pound of loaf sugar powdered & sifted.
The whites of four eggs.
Twelve drops of the essence of lemon.
A tea cup of currant jelly.

Beat the eggs till they stand alone. Then beat in the sugar a teaspoonful at a time. Add the essence of lemon & beat very hard. Lay a wet sheet of paper on the bottom of a square tin pan. Drop on it, at equal distances a small teaspoonful of stiff currant jelly. With a large spoon, pile some of the beaten egg and sugar, on each lump of jelly so as to cover it entirely. Drop on the mixture as smooth and evenly as possible,

so as to make the kisses of a round smooth shape
Set them in a cool oven, and as soon as
they are colored, they are done. Then place
two bottoms together. Lay them lightly on
a sieve, and dry them in a cool oven,
till the two bottoms stick fast together so
as to form one ball or oval.

" " " "

Loaf Cakes.

Two pounds of sifted flour, setting aside half
a pound to sprinkle in at the last.
One pound of fresh butter.
" " " powdered sugar.
Four eggs.
One pound of raisins, stoned & cut in half.
" " " currants, washed & dried.
Half a pint of milk.
A glass of wine.
" " " brandy.
A table spoonful of mixed spice, mace, nut-
meg, and powdered cinnamon. Half

pint of the best brewers yeast, a more if the yeast is not very strong.

Cut up the butter in the milk, and warm it till the butter is quite soft. Then stir it together and set it away to cool. Beat the eggs and mix them with the milk and butter, and stir the whole into a pan of flour. Add the spice and liquor and stir in the sugar gradually. Having poured off the thin part from the yeast, stir it and pour it into the mixture. Then sprinkle in the remainder of the flour.

Have ready the fruit which must be well floured, stir it slowly into the mixture.

Butter a large tin pan, and put the cake into it. Cover it and put it in a warm place for five or six hours to rise. When quite light, bake it in a moderate oven.

Pastry.

Cold Custards.

A quart of new milk, & half a pint of cream
& quarter of a pound of white sugar.
A large glass of white wine.
& nutmeg.

Mix together the milk, cream, & sugar. Stir the wine into it, and pour the mixture into your custard cups. Set them in a warm place, & let they become a firm curd. Then set them on ice, or in a very cold place. Grate nutmeg over them.

" "

Floating Island.

Six whites of eggs.
Six large table spoonfuls of jelly.
A pint of cream.

Put the jelly & white of eggs into a pan, & beat

it together with a whisk, till it becomes a stiff froth and stands alone.
Have ready the cream in a broad shallow dish. Just before you send it to table, pile the froth in the centre of the cream.

" " "

Ice Cream.

A quart of rich cream.
Half a pound of powdered loaf sugar.
The juice of two large lemons, or a pint of strawberries, or raspberries.

Put the cream into a broad pan, and squeeze the lemon juice into it, or stir in gradually the strawberries or other fruit, which must first be mashed to a smooth paste. Then stir in the sugar by degrees, and when all is well mixed, strain it through a sieve.
Put it into a tin with a close cover, & set it in a tub filled with broken ice, in small pieces. Strew salt among

the ice, taking care not to get any into the cream. Scrape the cream down as it freezes round the edges of the pan. Fill your glasses only just before you serve them ~~just before you fill your glasses.~~

"Hadley. July 7th. 1842."*

Fritters.*

Seven eggs.
Half a pint of milk.
A salt spoonful of salt.
Sufficient flour to make a thick batter.

Beat the eggs well and stir in gradually the milk. Add the salt, and stir in the flour as large a quantity as will make a thick batter.

Fry in lard and serve them up hot.
Eat them with (wine) (2) sugar.
They are improved by stirring in a table spoonful of yeast.

Quicksilver Icing cake — Mrs Dr Mitchiners receipt

½ cups flour —
1 cup butter
2 Cups Sugar —
1 cup buttermilk —
Saleratus 2 even tablespoonfuls —

"

Sponge cake — Mrs Van Cobles —

Weigh 12 eggs — take their weight in white sugar — half their weight in flour — the juice & grated peel of 2 lemons — beat the whites & yolks separately — stir the sugar into the yolks — then add the whites & flour &c — beat all well together — Bake about an hour —

Mary Bush's receipt for Muffins —

1 quart of milk —
2 eggs —
2 Spoonfuls of yeast powder flour —
a lump of butter the size of an egg —
Yeast is to be melted in the milk, a
little salt, milk to be warmed & then the other ingredients added —

Boiled batter pudding —
1 quart milk nine eggs — nine table Spoonfuls flour, & a little salt —

Caroline P. Bulfinch's receipt for

Wedding Cake.

One pound of butter.
" " " " Sugar.
Half a " " Flour.
Four nutmegs.
Ten or twelve eggs.
Four pounds of fruit.

Dec. 27th. 1843.

Julia's Cake.

1 lb butter.
2 " sugar
2 " flour
8 eggs.
3 lb fruit
2 gills cream
" " brandy
5 nutmegs.
Half a tea spoonfull of cloves.

Loaf Cake-

Two pounds of flour.
One " " butter.
" and a fourth of sugar.
" " " Half a currants, or raisins.
Twelve eggs.
One glass of brandy.
" " " wine.
One teaspoonfull
One nutmeg.

Delicate Cake-

One pound of sugar.
½ " " flour.
½ " " butter.
Seven eggs-
One nutmeg.
½ glass brandy, or wine
½ " of rose water.

Puddings.

Rolly Polly.

Make a nice paste as you would for apple pudding, & roll it round. Then put in any kind of fruit you please, and roll it up, as you do pie crust before cutting it off for pies. Boil it the same.

Boiled Indian Pudding.

1 quart of scalded milk - 5 table spoonfuls of corn meal - a tea cup of molasses - tea spoonful of salt, & one of ginger.

Preserved Blackberries.

½ pounds berries with their weight in brown sugar.

Preserved Raspberries.

½ a peck Rs. Their weight of white sugar. Let them simmer a while, & boil about 20 minutes.

Preserved Currants.

½ a peck of currants. Put the fruit with the sugar on into a stone jar. Place the jar in a kettle of boiling water with hot, pour the fruit into a cullender to let the juice run off, then squeese the fruit thro a cloth. Add a pound of w. sugar to every pint of

juice, & after it has simmered a short time let it boil gently for about ten minutes. Then pour it into glasses.

Composition Cake.

1 3/4 pounds of flour. 3/4 pound sugar. 1/2 a pound butter 4 eggs. Half a pint of cream. Half a teaspoonful of saleratus. 1 pound & a half of fruit.

"Mrs S. D. Phelps" Cake.

6 pounds flour. 1 of butter. 1 1/2 of sugar. 6 eggs. 1 qt. milk. 3 cakes of compound. 1 nutmeg. 2 tea spoonfuls of peralta.

" " " "

Cookies.

1/2 tea cups of flour. 2 of sugar. 1 of butter. 4 eggs.

Harrisons Cake.

6 cups of flour. 2 of molasses. 1 of milk. 1 1/2 of butter 4 eggs. 2 pounds of raisins. a tea spoonful of saleratus. 3 cloves. cinnamon & nutmeg. baked in one loaf four hours.

" Coffee Cake.

6 cups of flour. 3 of sugar. 2 of cold coffee. one of milk. 3 sour cream. 1 pound of raisins. a tea spoonful saleratus. spice & salt to your taste.

Rose Cakes –

1 pound flour – 3/4 lb sugar – 1/2 lb butter – 5 eggs leave out half the whites – 1 gill of rose water –

Blue berry cake –

1 cup of butter – 2 of sugar – 5 of flour. 2 of sour cream & milk mixed – 2 of berries. 1 glass of wine – A teaspoonfuls of mace & nutmeg – 1 of soda dissolved – Four eggs improve it –

Molasses "gingerbread"

3 qts flour – 1 of molasses – 1/2 lb butter – Three large spoons of ginger – 3 teaspoons of saleratus – If too rolled out or sticks – Put the molasses & butter in it, – Rising a little to dissolve the S –

Framingham – July 8th – 1844 – Cargo [illegible]

3 pints of new milk with the cream of the whole pan – not quite a pint of sugar – 13 eggs – boil until a little thick. Four makes 12 custards –

Made 12 for Louisa Keller – Dillman Gray – 2 Children –

Mrs E. J. Pendleton's recipe
for Doughnuts —

Half a pint of bonny clapper fine flour the
whites. Half a pint of thick cream. Two
sugar to your taste. a little nutmeg.
Flour enough to roll out. Half a teaspoon
full of cream Tartar.

Recollections -

By Miss Hannah F. Gould -

I wonder what they have done with the pines,
Where the red breast came to sing -
With the maple too, where the wandering vine
So wildly used to fling
Its twined arms from bough to bough,
And if they gather the grapes there now.

I should like to know if they've killed the bee,
And carried away the hive;
If they've broken the heart of my chestnut tree
Or left it to still survive,
And its laughing burs are showing brown
Their bursted treasures of shining brown.

And there was a beautiful pond, that stood
Like an ample azure vase,
Or a mirror embosomed in wild green wood
For the sun to see his face, -

Have they torn up to Willis to open a sluice
And let that peaceful prisoner loose?

Perhaps they have ruined the ancient oak
That gave me its ample shade;
And the worm dead rot in its bed is broke
By the plough from its branches made.
Nor am I sure I could find the spot
Where I hid my corner & my many grot.

And shall I go back to my fair loved home
To find how all is changed,
Alone do these altered scenes to roam,
From my early self estranged?
Shall I hend me o'er the glassy brook,
No more on the face of a child to look—

No! no! for that livliest spot upon earth
Let memory's charm suffice!
But the spirit will long to the place of birth
From time & its change to rise—

To soar & recover her primal bloom
When death with his hopeless dart has stopp'd at the tomb!

Friendship -

By Caroline E. Norton -

We have been friends together
In sunshine & in tears blended
Since first beneath the chestnut trees
In infancy we played
But coldness dwells within thy heart
A cloud is on thy brow
We have been friends together —
Shall a light word part us now?
We have been gay together;
We have laughed at little jest
For the fount of hope was gushing
Warm & joyous in our breasts.
But laughter now hath fled thy lip
And sullen glooms thy brow;
We have been gay together —
Shall a light word part us now?
We have been sad together;
We have wept with bitter tears
O'er the grass-grown graves, where slumbered

The Lapse of early years.
The voices which were silent then
Would bid thee clear thy brow,
We Love them sad together -
Still a light word part us now -"

The Power of Prayer
or
The Foundling of Bolton Priory -
A Tradition -

"What is good for a bootless bene"?
With these dark words begins my Tale;
And their meaning is, when all can comfort bring
When Prayer is of no avail!

"What is good for a bootless bene"?
The Falconer to the Lady said;
And she made answer, "Endless sorrow"
For she knew that her son was dead.

She knew it by the Falconer's words
And from the look of the Falconer's eye
And from the tone which was in her soul
For her youthful Romilly -

— Young Romilly through Barden woods
Is passing high & low
And holds a greyhound in a leash

The pair have reached that fearful chasm,
How tempting to bestride
For lordly wharf is there pent in
With rocks on either side.

This striding place is called The Stud
A name which it took of yore:
A thousand years hath it borne that name
And shall a thousand more-

And hither is young Romilly come,
And what may now forbid
But he perhaps for the hundredth time
Shall bound across The Stud!

He sprang in glee,-for what cared he
That the river was strong & the rocks were
sharp?—
But the greyhound in the leash lung back,
And checked him in his leap-

The boy is in the arms of Wharf
And strangled by a merciless force;
For never more was young Romilly seen
Till he rose a lifeless corse.

Now there is stillness in the vale
And deathly unspeaking sorrow
Wharf shall be to pitying hearts
A name more sad than Yarrow.

If for a lover the Lady weeps
A solace she might borrow
From death, & from the passion of death
Old Wharf might heal her sorrow.

She weeps not for the wedding day
Which was to be to-morrow
Her hope was a further-looking hope
And hers is a matters sorrow.

He was a tree that stood alone

And proudly did its branches wave
And the root of this delightful tree
Was in her husbands grave -

Long, long in darkness did she sit
And her first words were "Let there be
In Bolton, on the Field of Wharf
A stately Priory -

The stately Priory was reared
And Wharf as he moved along.
To matins joined a mournful voice
Nor failed at even-song

And the Lady prayed in holiness
Not looked nor for relief
But slowly did her succour come
And a patience to her grief -

{Oh! there is never sorrow of heart
{That shall lack a timely end

{If but to God we turn and ask
{Of Him to be our friend!

Wordsworth -

Wednesday morn - July 30th - 1844 -
Framingham - Ten minutes past 7 o'clock
A.M. - At my Chamber window - Before breakfast

The Three closed Eyes -

The eye was closed, & calm the breast -
'Twas sleep - the weary was at rest -
While fancy on her rainbow wings
Ranged through a world of new made things
Mid regions pure & glorious bright
Formed but to mock the waking sight
For ah! how light does slumber sit
On sorrows brow - how quickly flit
From her pale brow, when anxious care
Comes veiled in clouds, & frowning there -

Again - I saw the falling lid
And from his sight the world was hid

The lips was moved - the knee was bent -
The heavy-laden spirit went,
Bearing her spirit-burden from the dust
Up to her only Lord & rock of trust;
And childlike on her Father's breast
Cast off the load, & found her rest
And this was prayer - 'twas faint & lone
Communing with a God above!

At length that eye was locked - the key
Had opened heaven - 'twas death! - 'twas he
Had swiftly quelled the mortal strife
And to the saint the gates of life
Unfolded On the sleeper's brow
Lay the smooth seal of quiet now.
Which none could break - The soul that knew
Dwelt with Eternal things so near
Had burst her bonds, to soar on high
And left to earth the thrice closed eye!

Hannah F. Gould

"What is the Beauty?"

I see her; 'tis she with her large dark eyes
Her glance like light over evening skies
Her hair in ringlets fluttering free
And her lips that move with melody.

"Not she. There's a beauty of higher price
Than the fringed glances of those radiant eyes."

I see her; 'tis she of the snowy brow
And heaven tinged cheek. I know her now
With her glancing step, & look of life
And voice but - breaking in music's strife.

"Not she. There's a beauty that lovelier glows
Though her coral lip with melody flows."

Then it must be she of the brilliant mind
With her spirit attuned to the thoughts refined
With her bright look soaring away away
To ideal worlds where angels stray.

To make cold cream.

½ oz of the oil of almonds.
1 ounce " spermaceti.
1 drachm of white wax.

Put them into a bowl & sit it into a skillet of boiling water - when melted mix an ounce & half of rose water and stir it until it is cold.

Hadley April 1st 44 - R

½ oz
1 oz
20
2 oz
½ oz
1 oz
20

Troches 1 lb pulverized sugar
½ a pound of pulverized
black liquorice
1 ounce pulverized Cubebs
1 ounce pulverized gum Arabic
dissolved in 2/3 cup of boiling
water. Mix it thoroughly and
roll it out on a floured
molding-board, and cut it in
squares or little rounds.

Chocolate Drops.
½ cup of brown sugar
2 squares of Chocolate scraped
½ cup of molasses
1 table spoonful of milk.
Boil it strings from the spoon
like candy. Pour into buttered
pans. Cut it in squares
as it cools.

Wafer biscuit for invalids
1 pint flour 1 table spoonful
butter little salt wet with
milk roll very thin

P. O. S. S.
R. O. J. E.
N. E. M. E.

Tomato Jam for Meats.

3/4 lb brown sugar - to lb of tomato. Boil 5 hours. As you take it up add a little cayenne pepper - or white ginger as you prefer.

Rice Pudding with Pastry

Take 2 tea cups of rice, swell it in water. then add milk whilst boiling, and a little salt. Take it off when done, beat the yolks of 3 eggs with sugar to your taste, the rind of a whole lemon, the juice of half. Put it into your pudding dish & take the whites of 2 or 3 eggs with three table spoonsfuls of powdered sugar and the juice of the other

half of the lemon, beat to a stiff froth, cover the pudding and bake one minute,

Cake Cake

4 Cups ♈ flour
2 Cups ♈ butter
3 Cups ♈ sugar
1 ♈ cream
Icing
5 eggs Spice to season
1 lb. raisins stoned
1 lb. Currants
½ lb. Citron Cut in slices
2 Cocoas

Cream Pie

1 cup of sugar 1 egg, butter half the size of an egg or a little more 2 cups of flour 2 spoons full of cream of tartar 1 of soda 1 cup of milk flavor with nutmeg — Bake this in four round pans for two pies.

Cream for the same

Boil 1 pint of milk. Beat 2 eggs with one cup of sugar and one cup of flour turn it into the boiling milk — Stir hard. Add a bit of butter and season after it has boiled up once Lemon rind is very good —

Grape Catsup

5 pounds of grapes boiled and cullendered 2 and 1/2 pounds sugar 1 pint of vinegar 1 tablespoonful each of cinnamon cloves Allspice and pepper 1/2 tablespoonful of salt — Boil until thick —

Currant Catsup

5 lb. currants

3 sugar

1 table spoonful of each of cinnamon cloves and salt ½ spoonful of black pepper – Mix and boil 20 minutes

Tea Rolls.

2 quarts of flour –
1 tablespoonful of lard or butter,
Some salt,
3 tablespoonfuls of sugar
½ cup of yeast,

Mix the whole together with 1 pint of scalded milk (a little warm.) It will seem very hard, but when risen will mould easily.

Mix thoroughly at night, and next morning mould, roll out, and cut with a cake cutter.

Place a small piece of butter on one edge, and fold the other over it. Let them stand until risen again, and bake about 20 minutes. This makes about 24 or 36 rolls.

Receipt from
Rolls.

Veal Loaf.

3 lb of veal (4 lb) a little fat salt pork chopped fine 1 cup of cracker powder fine 2 eggs 2 tea spoonfuls of salt one of pepper 1/2 large spoonful of sage and summer savory - mix well and put into a tin pan. bake an hour and a half. Lay a tin over it for a little while after it is put into the oven.

Pickling sauce

2 eggs beaten to a froth with a spoonful of sugar - when beaten pour in them 4 tablespoonfuls of boiling vinegar. Have it stand a few minutes to the fire before - Have a wine glass of wine in the sauce boat

Lemon Coffee pie

4 crackers pounded fine then sift
Water 1 tea cup full of hot water
Then in a pint of sugar
Egg a lemon juice and
Juice of a lemon 1 tea cup of
Sugar take in a cup

Custard pudding

1 quart of flour
1 cup of milk
1 egg
3 table spoonfuls of sugar
2 tea spoonfuls of cream of tartar
1 of soda
Lemon Pie

1/2 bowl pie 1/2 turpentine put
it in with a piece of cotton flan
then rub with a cloth

Lucy Parsons

Feb.ry 25.th 181[illegible]

To her cousin

Sarah Phelps